CREATED WITH LOVE FROM LAURA

BONUS GIFT

CHRISTMAS RECIPES

FROM CHRONICALLY INSPIRED- HONEYBEE LIFESTYLE MAGAZINE - AND THE PLATFORM WA

A GIFT
just for you

We wanted to share a final gift with you this year in the form of an electronic Christmas recipe book.

Hopefully we have covered enough flavours and tastes for everyone to find something they want to cook and enjoy.

We look forward to sharing more from Laura's Kitchen in Honeybee Lifestyle Magazine in 2023.

Wishing you a warm and festive Christmas filled with happiness, health and lots of goodies to eat.

Thank you for all your support this year, we so enjoyed interacting with you.

Much love, Melissa, Marie and Laura xxx

Chronically INSPIRED HONEYBEE THE PLATFORM WA

love, peace, & joy

LEFTOVERS!

Most of the time we have leftovers from the big days turkey, ham or roast. I just came across this post from the Appetizer Addiction and couldn't resist adding it to our recipe collection. What fun!

Download here

Cheesy Gruyere Potatoes

SIMPLY SCRATCH BLOG

This side hustle is the stuff of dreams!
Creamy potatoes, herbs, cream, and lots of cheese!
Heaven help me, this is so going on the menu!!!

Download this little nugget of yumminess here

RASPBERRY CRUMBLE COOKIES

This light treat is perfect for an indulgent break while you prepare for all the festivities ahead. Take the time for you! You're worth it.

Shared with you from Mom on Timeout

Click here for the recipe in full.

JOLLY HOLIDAY

THE WORLDS EASIEST XMAS PUDDING WREATH

If making a traditional Christmas pudding or fruitcake is way too time consuming then this sweet treat from Better Homes & Gardens may be just what you need.

Get your recipe download here

Spinach Dip COBB

Who doesn't love all the chip and dips that come along with major celebrations like Christmas. This old favourite popped up on my feed recently and I just had to share the nostalgia with you all.

It's important to keep these old recipes alive and well!

Thanks to the Australian Women's Weekly FOOD
Click here for the recipe - Enjoy!

Christmas
Sparkle

VEGAN ROAST

Every year this roast pops up on the Women's Weekly Food online enewsletter, and every year I look at it and think how delicious it is, and I should make it.... Somebody please cook this and send me a picture and your reviews! :))

Click here for the whole hog!!! Just kidding Vegans.....

'tis the season
TO BE JOLLY

For a sumptuous and luxurious starter you may like this smoked salmon and avocado roulade.
Its packed full of flavour and looks pretty darn good too. It would be great with a little gourmet leaf salad and a glass of sparkling bubbles...

Shared with you from Better Homes and Gardens
Click for recipe

I'm a leader, not a follower.

Unless it is dark. Then you're going first.

tastesoflizzyt.com

Its time to bake!

One of my yearly rituals is to pull out all my favourite recipes, check out the new ones and have a few weekends of good old baking. It feels so relaxing and I love to feed people. :)

I subscribe to a LOT of food enewsletters and this gorgeous girl from Sugar Salt Magic has 25 whopping recipes for you to try.

Click to follow the joy!

Snowman Cheeseboard

We always enjoy a good grazing board, this adorable snowman cheeseboard is a perfect fit for your festivities this year.

Shared with you from the Appetizer Addiction - Recipe

MERRY CHRISTMAS

Chocolate Log

FROM THE GODDESS HERSELF - NIGELLA!

Don't be turned off by the actual name of this recipe being called a chocolate salami!

Last Christmas both my husband and I had a bake off to see who could produce the best chocolate log. We both worked from different recipes, and I off course went with Nigella!

It's so easy to do, you can add your own special touches and make it your own.

Just go for it and have some fun.

I have to admit I did get a little heavy handed with the brandy.....delicious!

Keep it well wrapped in the fridge and slice it off as you need, enjoy it with a lovely coffee and a loved one. Lasts for ages :)

Get your touch of the goddess right here.

I'M DREAMING OF A

White Christmas

This old as time traditional Coconut Ice slice is a golden oldie for me and I am sure many others. The beauty of this recipe is it is so easy and requires very few ingredients. It works every time.
Pro Tip: I use the stand mixer to combine the ingredients. Its very sticky and and this is easier. To get the two different layers into the slice tin, weigh mixture and divide in half. Tint one half with the pink food dye, and leave the other white.

Line your sice tin with baking paper that you have scrunched up and slightly dampened with water.
It fits into the pan better. Then using damp hands mold the white layer across the base evenly.
Then do the same with the pink layer, keep your hands moist with water.
Taking a dessert spoon smooth across the top into all the corners and get it as even as you can.
Cover with cling wrap and refrigerate until set. Cut up into lots of little bite sized squares.
Keeps really well in the fridge and can be frozen. YUM YUM

For the recipe click here

YOU WOULDN'T LET THIS HAPPEN TO YOUR PHONE. DON'T LET THIS HAPPEN TO YOU EITHER. Self care is a priority, not a luxury.

HAPPY holidays

White Chocolate Cranberry Cookies

I have been going through a major cookie baking addiction this year.
I have jars and jars on my coffee bar displaying all the gorgeous cookies I buy and bake. It is a daily ritual to sit and enjoy my espresso with a delicious cookie.

These and many other of the cookie recipes from The View from Great Island are all worth a look.

Click for recipes

Easy Show Stopping Holiday Appetizers!

I could literally eat appetizers and canapes everyday!
One recipe is good, but multiple recipes is heaven.
Take a look at these from The View from Long Island
and enjoy them this festive season and New Year.

Click to get your jolly on!

Pumpkin Streusel Muffins

These Christmassy muffins are light, fluffy, and fragrantly spiced. The streusel topping adds that perfect bit of sweet crunch, perfect for Christmas morning or any time leading up to the festive season.

Shared with you from The View from Great Island

Click here for the recipe in full.

Merry Christmas

MEALS BEFORE XMAS

We introduced a new tradition in our house this year, to celebrate the whole of December instead of just a few days. I must say it has been most enjoyable finding the simplest of things to cheer our days. We are usually so busy planning the main event meal, that we often forget about all the meals leading up to the big day. This recipe looks like a keeper all year round.

Shared with you from Julia's Album

Chicken Spaghetti with Burrata and Lemon Butter Garlic Sauce

Tip: Swap out burrata for mozzarella if you need to,
but it's quite an experience so give it a try.

MERRY CHRISTMAS

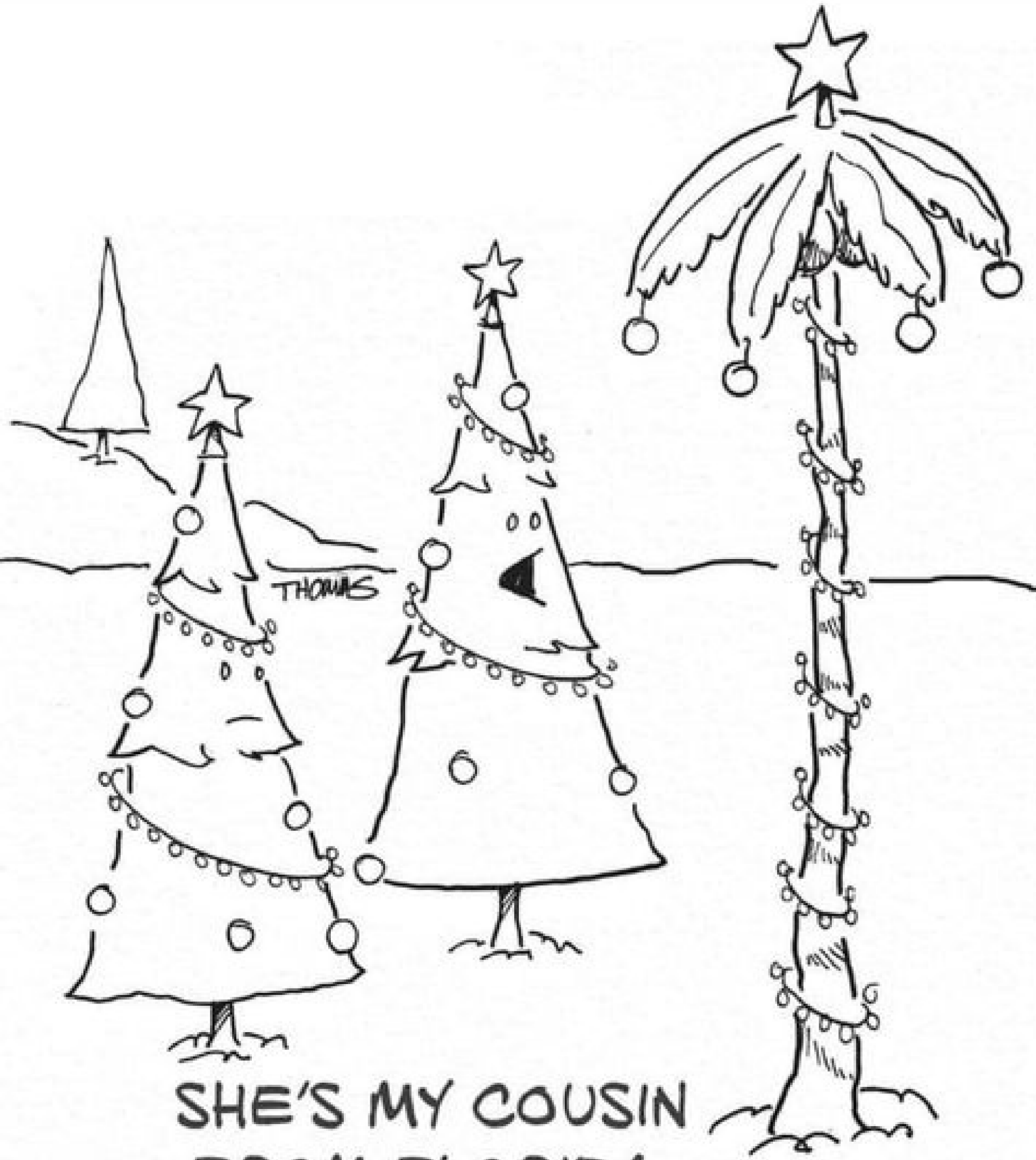
Citrus Shrimp & Avocado Salad

Thank you FoodieCrush for this amazing nugget of yumminess!

It couldn't get more Aussie than to have prawns (or shrimp) on the Christmas buffet table, Christmas Eve, lunch or dinner.

Give this delicious salad the attention it deserves!

Click for more here


THOMAS
SHE'S MY COUSIN
FROM FLORIDA.

Mango Daiquiri

A refreshing and fruity cocktail

The perfect summer cocktail, perfect during our mango season in Australia. Sweet and colourful, is this your tipple of choice this Christmas?

Sugar Salt Magic - Recipe awaits you.

'TIS THE SEASON TO BE

JOLLY

Sugar cookies as they are called in the USA are a great base recipe for many cookies.
They work really well cut into festive shapes and you can have endless fun decorating them together.

This recipe is shared with you from the lovely Bee from Rasa Malaysia, and she has many other fabulous recipes you may want to check out too.

Click here to get your jingle on!
Recipe

Baked Olives

Shared with you from Appetizer Addiction this easy peasy baked olive dish is perfect for quick nibbles that are absolutely divine.

Throw in a slab of feta cheese and drizzle with honey and you are in business baby!

Click here for the road to a surprisingly good dish!

imagine

the impact
of being kind.
smiling more.
seeing the good first.
life is too short
to be dragging others down.
you get a choice
every single day.
choose kindness.
this world needs you.

words by rachel marie martin
findingjoy.net

Top Your Own Toast Board

Breakfast is very popular to bring in Christmas Day according to many of my friends, so I thought I would share this recipe from "the Bakermama' blog.

This board is a great blend of sweet, and savoury, fresh and cooked. The sky's the limit with breakfast so have some fun!

Click here for boards of fun :)

The Pancake BOARD

I couldn't resist another good recipe on a sharing board. This pancake board inspires lots of fun in the kitchen and everyone can have some input into the delicious morsels you decide to include.

Once again, from "The Bakermama"
Click to follow the joy to pancake heaven....

Some days I just don't have any pep in my peppermint, or jingle in my bells...
And my twinkle is a little tangled.
Princess Sassy Pants & Company™
©JaneLeeLogan

CHRISTMAS

Rocky Road

Rocky Road is a good idea at any time of the year, but this ultra special Christmas version ticks all the boxes. Shared with you from Milk and Honey, try this recipe or let your imagination go wild and pimp it up with the ingredients you like. Original recipe from Donna Hay.

Click for a rocky good time - Recipe

I'M DREAMING OF A

White Christmas

Classic Rum Balls

Courtesy of the Women's Weekly Food Enews
I give you the all time classic Rum Balls.

These go down a treat and are so easy to make, give them a try and stop at one, I dare you! :)

Click here for recipe

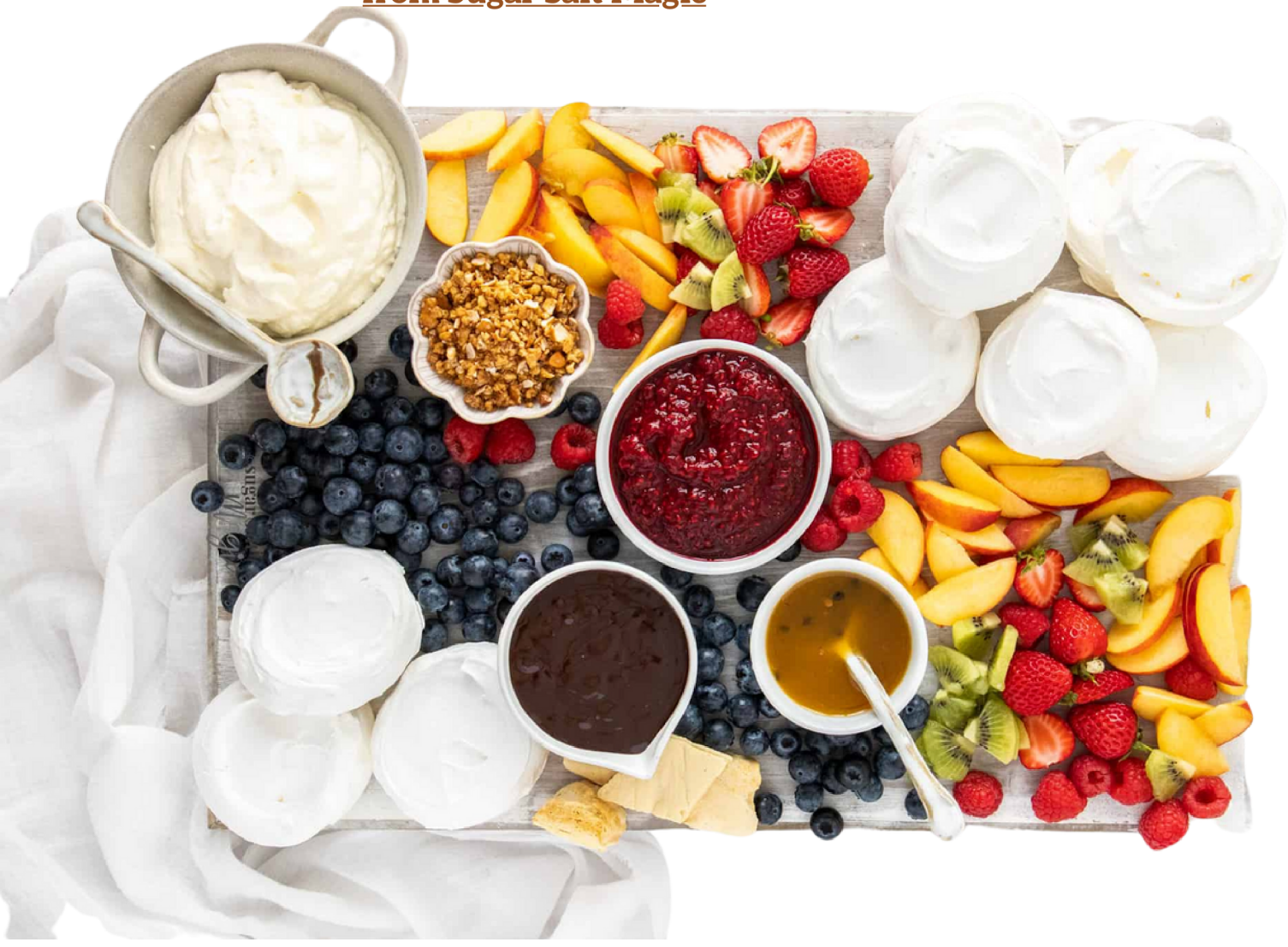
With love
from Laura's Kitchen
THE PLATFORM WA

enjoy
life
eat
cake

Pavlova Grazing Board

Without a doubt I think the pavlova is possibly the most eaten dessert at Christmas. I always serve one, as well as the traditional Christmas pudding. I also have a ritual of eating it for breakfast on Boxing Day!

Graze away to the sweet delights of this recipe from Sugar Salt Magic



White Toasted Almond Bark

I made this almond bark not long ago.

It is incredibly easy. Lasts sealed in the fridge for months!

The important thing to remember, is to only buy really good quality white chocolate, (I buy the vanilla bean from Aldi) and don't skip the step of roasting the almonds with the skin on!

The depth of flavour you get is next level, along with the sprinkle of salt that dances on your tastebuds welcoming you back for more.

Shared with you from the View from Great Island
Download Recipe Here

MERRY CHRISTMAS

Turkey Sausage Rolls

Pretty much anything wrapped in puff pastry will get be excited...
Make this festive version your new holiday recipe favourite.
From the imagination of Salt, Sugar, Magic,
I share this yummy recipe with you. Enjoy!

Download here! :)))

Creamy Nut Fudge

Thank you Women's Weekly for this sublime recipe. I have a couple of really easy fudge recipes, but I though this one looked like it might appeal to you.

Swap around your nuts, add in dried fruit, have fun.

Download recipe here

May your days be
MERRY
& BRIGHT

20 frosted party sandwich loaf recipes to make...or avoid!!!

When I was a child I remember my mum had a Margarita Pattern English cookbook. I still have it today as it holds a lot of memories of great meals and desserts. It is slightly worse for wear, a little weathered and faded, but the recipes within take me on a wonderful journey of memories and times from long ago. I am not overly sentimental but this cookbook is one thing I will always keep.

One year mum decided to make a decadent sandwich loaf. It was a work of art. Filled with layers of scrumptious goodies, and smothered in whipped cream cheese (it is savoury after all). This is something I am definitely going to have a go at too. The sky's the limit with ideas, but here are some to get you started shared with you from Americana Vintage & Retro memories.

Enjoy - Recipe

Time for Another Tipple

Tropical Frappe - Recipe

Slip and slurp on these fruity cups for breakfast, lunch, or mocktail hour - Cheers

This fruity concoction blends bananas, pineapple, mango and passionfruit for the ultimate summer frappe. These are perfect for those looking for a refreshing alcohol-free drink as a New Year's resolution and look fancy served with a wedge of pineapple and a fun straw.

Classic Prawn Cocktail

Simple, elegant, make ahead, classic.
It may be considered retro but I don't think this recipe ever goes out of style. Dress it up by serving it in martini glasses for a little bit of extra sparkle, fabulous!

Shared with you from the gorgeous Justine Schofield Everyday Gourmet - Recipe

GRILLED HALOUMI WITH PORT CURRANTS

The Greek cheese Halloumi has become very popular in the last few years. Being Greek myself, I have always been a fan.

This easy recipe from Everyday Gourmet is a a nice upgrade for the festive season.

There is nothing like a little salty and sweet to turn on your tastebuds.
Recipe here :)

Merry Christmas!

from the Honeybee Team

Wishing You Christmas Cheer